

METRIC

A-A-20051D

June 6, 2001

SUPERSEDING

A-A-20051C

April 7, 1994

COMMERCIAL ITEM DESCRIPTION

PUDDINGS, SHELF STABLE, READY-TO-EAT

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE. This Commercial Item Description (CID) covers ready-to-eat, shelf stable puddings (puddings), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), flavor(s) and container size(s) required (Sec. 3).
- When the age requirement at time of delivery is different than specified (Sec. 5.4.1 or Sec. 5.4.2).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The puddings shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, flavors and container sizes.

Type I - Regular

Type II - Fat free (21 CFR § 101.62)

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Flavor A - Banana

Flavor B - Butterscotch

Flavor C - Chocolate

Flavor D - Chocolate Fudge

Flavor E - Lemon

Flavor F - Milk Chocolate

Flavor G - Rice

Flavor H - Tapioca

Flavor I - Vanilla

Container size 1 - 99 grams (3.5 ounce) plastic cup

Container size 2 - 113 grams (4 ounce) plastic cup

Container size 3 - 3.062 Kg (108 ounces) No. 10 can

Container size 4 - Other

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the :

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. After filling and sealing, the puddings shall be heat processed at appropriate times and temperatures to be commercially sterile. Alternatively, the puddings may be aseptically packaged provided that the process parameters follow the guidelines of the U.S. Food and Drug Administration as contained in 21 CFR § 108.25 (c) (1), (2), and (3) for lemon pudding and 21 CFR § 108.35 (c) (1), (2), and (3) for all other flavored puddings referenced in this document.

5.2 Finished product. The pudding shall be ready-to-serve. Unopened containers shall not require refrigeration.

5.2.1 Flavor and odor. The puddings shall have a good flavor and odor characteristic of the applicable flavor.

5.2.2 Color. The puddings shall possess a color characteristic of the applicable flavor.

5.2.3 Consistency. The puddings, except tapioca and rice puddings, shall possess a smooth consistency. Tapioca and rice puddings shall have a consistency typical of their physical properties for the ingredients used. The puddings shall contain no free liquid and shall not be watery nor weep upon standing.

5.3 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

5.4 Age requirement.

5.4.1 Age requirements for Department of Defense (DoD) purchasers. Unless otherwise specified in the solicitation, contract, or purchase order for DoD purchasers, the puddings shall not be more than 60 days old at the time of delivery.

5.4.2 Age requirements for Institutional purchasers. Unless otherwise specified in the solicitation, contract, or purchase order for Institutional purchasers, the puddings shall not be more than 180 days old at the time of delivery.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for puddings shall be as follows:

TABLE I Analytical requirements (weight)

Flavors	Total Solids (percent by weight)	Fat (max percent by weight) <u>1/</u>	pH
Banana	24.0 - 34.0	5.5	6.2 - 7.0
Butterscotch	24.0 - 34.0	5.5	6.2 - 7.0
Chocolate	24.0 - 34.0	5.5	6.2 - 7.0
Chocolate Fudge	24.0 - 34.0	5.5	6.2 - 7.0
Lemon	24.0 - 34.0	5.5	2.7 - 3.7
Mild Chocolate	24.0 - 34.0	5.5	6.2 - 7.0
Rice	24.0 - 34.0	5.5	6.2 - 7.0
Tapioca	24.0 - 34.0	5.8	6.2 - 7.0
Vanilla	24.0 - 34.0	6.3	6.2 - 7.0

1/ Type I - Regular

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6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Total solids	935.56
pH	981.12G
Fat	989.05

6.4 Test results. The test results for total solids and fat shall be reported to the nearest 0.1 percent. The test results for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the puddings provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same puddings for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered puddings shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of puddings within the commercial marketplace. Delivered puddings shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food), and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished puddings distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the puddings in accordance with PPB procedures which include selecting random samples of the puddings, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the puddings for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of puddings, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-Mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

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